

1 METHOD AND APPARATUS FOR MIXING MEAT PRODUCTS
2 TO PRODUCE A pH ADJUSTED MEAT PRODUCT
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5 ABSTRACT OF THE DISCLOSURE
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7 An intermediate combination is formed and then mixed to produce a final mixed
8 product. The intermediate combination includes a first meat product preferably having a first
9 pH and a second meat product preferably having a different pH. The first meat product in the
10 intermediate combination comprises a plurality of pieces of the first meat product at a
11 temperature below the freezing point of the first meat product. However, the second meat
12 product in the intermediate combination is at a temperature at or above the freezing point of the
13 second meat product. As the intermediate combination is then mixed, the frozen pieces of first
14 meat product become evenly distributed in the second meat product prior to thawing and
15 commingling with the second meat product to produce a substantially homogeneous final mixed
16 product.